

## SNACKS & LIGHT FARE MENU

### LIGHT FEAST

*a hand-picked appetizing range of some of our menu favourites*

<b>ROCKET SALAD</b>	148
served with thin slices of Bresaola, Grana shavings, tossed with lemon dressing	
<b>3 ITALIAN REGIONAL CHEESES</b>	215
served with fresh and dried fruits, honey and homemade jams	
<b>24 MONTH PARMA HAM "RISERVA"</b>	158
freshly-cut from our vintage Barkel® slicer, served with bread	
<b>TUNA TARTARE</b>	158
scented with yuzu juice, lime, white sesame and layers of avocado	
✓ <b>BREADED ONION RINGS</b>	98
served with spicy tomato sauce	
<b>STUFFED CHILES</b>	95
handmade with tuna, anchovies and capers	
✓ <b>MINISTRONE</b>	108
traditional root vegetable soup with a hint of basil	

### PASTA & MAIN

*gluten-free pasta & "Kamut" wheat pasta available upon request (extra 24)*

<b>LASAGNE BOLOGNESE</b>	188
layers of fresh pasta with Wagyu beef ragout and béchamel	
✓ <b>PENNE "JEROME"</b>	198
with Gorgonzola and black truffle cream	
✓ <b>MACCHERONCETTI ARRABBIATA</b>	188
with garlic and parsley on spicy tomato sauce	
<b>SPASSO'S BURGER</b>	218
grilled ciabatta bread with tender 7oz of US Black Angus beef cooked to perfection, fried organic egg, Fontina cheese, lettuce and plum tomatoes. accompanied with French fries and truffle mayo	
<b>U.S BEEF RIB EYE</b>	368
char-grilled 110z prime cut grain fed rib eye served with French fries and a garden salad	
<b>TASMANIAN SALMON</b>	225
char-grilled and served with French bean salad and light pesto sauce	
<b>LABEL ROUGE GUINEA FOWL</b>	238
8oz pan roasted hormone free corn fed guinea fowl served with baby spinach salad and lemon emulsion	



### ARTISANAL PIZZA

*10.5" gluten-free pizza available upon request*

#### CLASSICS

✓ <b>MARGHERITA</b>	168
tomato sauce, Mozzarella fior di latte and fresh basil	
<b>PICCANTE</b>	178
tomato sauce, Italian spicy salami and Mozzarella fior di latte	
✓ <b>ORTOLANA</b>	178
tomato sauce, seasonal vegetables and Mozzarella fior di latte	
<b>PARMA</b>	228
tomato sauce, Mozzarella fior di latte, arugula and Parma ham 24 months "Riserva"	

#### BIANCHE

✓ <b>BURRATA "CACIO E PEPE"</b>	218
lusciously melted Burrata, grated Pecorino Romano and cracked black pepper	
<b>PADANA</b>	198
porchetta, Gorgonzola and Mozzarella fior di latte	
✓ <b>4 FORMAGGI</b>	198
Mozzarella fior di latte, black olives, Gorgonzola, Fontina and Emmenthal	

#### NEWBIE

<b>RUSTICA</b>	228
salsiccia, bell pepper, broccoli sprouts, tomato sauce and Mozzarella fior di latte	
<b>CALABRESE</b>	208
tomato sauce, 'Nduja spicy sausage, Mozzarella fior di latte, broccolini and red Tropea onion	
<b>TIROLESE</b>	198
tomato sauce, Mozzarella fior di latte, mixed mushrooms and speck ham	
<b>TONNARA</b>	228
tomato sauce, Mozzarella fior di latte, tuna bottarga, fresh tuna and asparagus	

#### SWEETISH

✓ <b>NUTELLA</b>	108
8" focaccia, Nutella spread, salt crystals and rosemary needles	

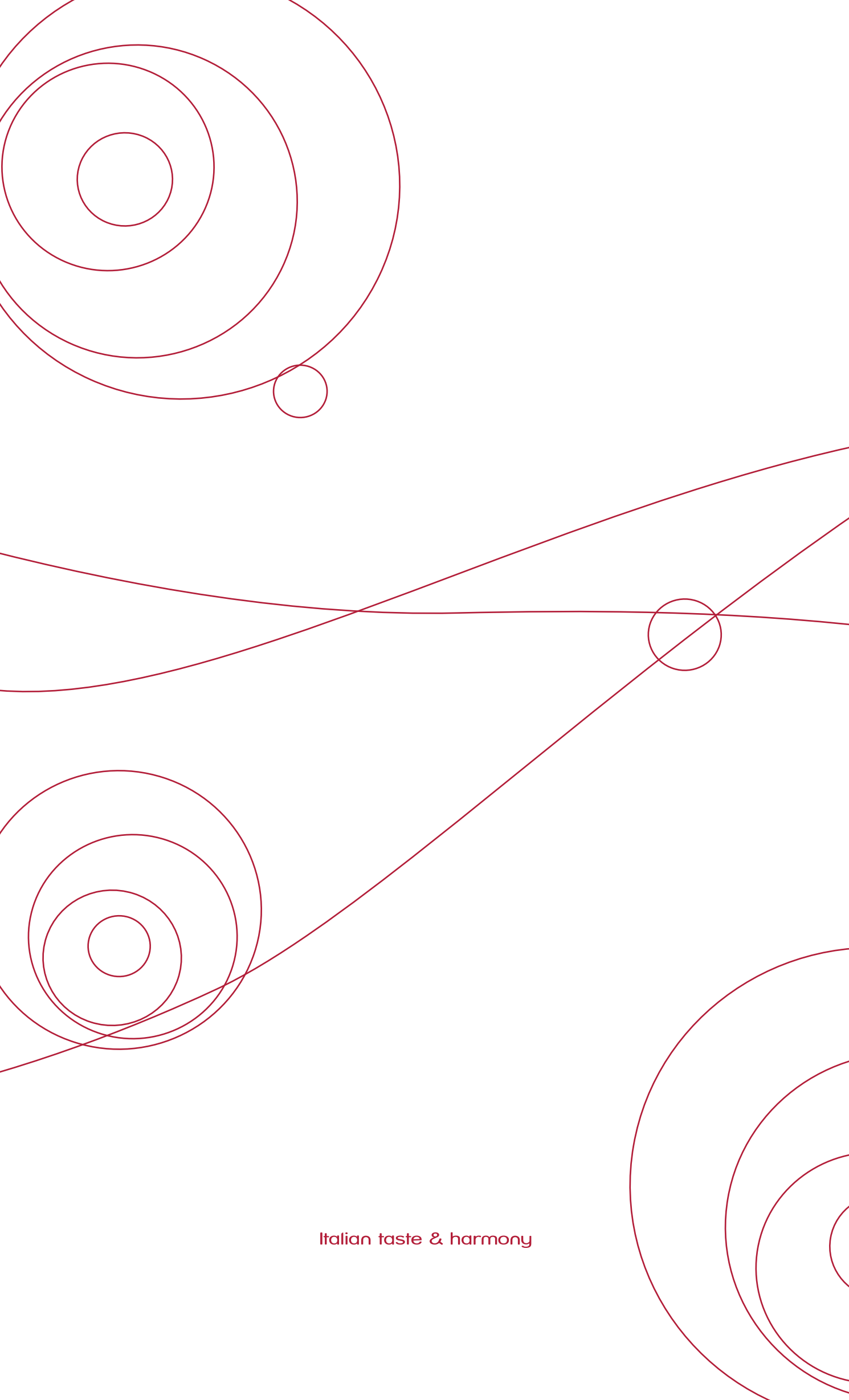
### SWEET TREATS

*freshly made & simply sensational*

<b>TIRAMISÙ 2.0 108</b>	<b>CHOCOLATEDELUXE 108</b>	<b>HAZELNUT MERINGUE 98</b>	<b>ICE-CREAMS &amp; SHERBETS 32</b> per scoop
an interpretation of the classic coffee dessert	Piemonte gianduja, dark chocolate mousse, chocolate truffle, cocoa cake, gelato, mostarda, lady finger biscuit and red berries	with forest berries, Mascarpone cheese and chocolate sauce	made with fresh products, passion and respect of tradition

*[To provide our customers with authentic and genuine dishes, we use carefully selected ingredients among D.O.P and I.G.P labels. Our mozzarella is "Fior di Latte" D.O.P]*

*Prices are in Hong Kong Dollars & are subject to a 10% service charge  
Corkage fee of \$275 will be charged per bottle of wine | Corkage fee of \$325 will be charged per bottle of champagne  
Cake cutting fee of \$230 will be charged per pound  
Wifi password: spasso07*



Italian taste & harmony